



## INNER WHEEL 2020-2021

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# INNER WHEEL CLUB OF OPOTIKI

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International President's Theme

## LEAD THE CHANGE December 2020 Newsletter

Brief Greetings to you all!

Glory be – here we are almost into the last month of 2020 and what a year it has been. We will never forget 2020 and all its "covid" experiences.

If our members have any **photos** suitable for the IWNZ competition, you have about 2 days to get them to Fiona please. – they need to be submitted before December 1<sup>st</sup>.

Our (Opotiki) **December meeting will be on the 8<sup>th</sup>** and our Opotiki members have had the flier with the details. Please remember the earlier than usual starting time at Carole's home.

### Other dates to mark in your diary are:

**November 28<sup>th</sup>** (TOMORROW!) 10:30am coffee at Hot Bread Shop

**December 15<sup>th</sup>** – Birthday Sub-committee meeting 2pm at Carole's

**January 10<sup>th</sup>** - Inner Wheel Day – drinks and nibbles at Carole's home from about 5pm.

**January 26<sup>th</sup>** – Committee Meeting + Sub-committee meeting – times to be confirmed

**February 9<sup>th</sup>** – Club Meeting and Election of Officers for 2021 – 2022

**February 21<sup>st</sup>** – our 35<sup>th</sup> Birthday Celebration

**March 13<sup>th</sup>** – NZ293 gathering Taupo 11am – 3pm.

Best wishes to you all for a happy and healthy Christmas – it will not be what we might have planned but at least we have more freedom than people in other countries.

In friendship ..... Carole

I thought you'd enjoy the guidance below! It has been shared by many of my GB&I IW friends.

## CHRISTMAS DAY PREPARATION

Just in case anyone is stressing about Christmas Day, I want to share some of my top tips for dinner.

I have concluded that the inevitable stress of Christmas dinner is created by adverts, supermarkets and TV chefs - it's a Sunday dinner for goodness sake!!! 😬 We do it quite happily 51 weeks of the year but can we, the consumers, be trusted to manage by ourselves on the one day of the year that matters most to a lot of us? Apparently not!

**So, here goes...**

1. **Turkey** - It's a very big chicken that's all, 20 minutes per lb plus 20 minutes at 180 degrees; jobs a good un! Get yourselves a meat thermometer for \$6 from the internet, poke it in the offending bird & if it says 75 degrees or over its cooked! 🍗

2. **Stuffing** - regardless of what Jamie Oliver says you do NOT need 2lbs of shoulder of pork, onions breadcrumbs, pine nuts and a great load of fresh herbs to make stuffing! There's no wonder he's bankrupt if that's what he spends to make stuffing! 😬

What you need is packet stuffing and a kettle! If you wanna liven it up a little you could squeeze a couple of sausages out of their skins and mix that in with your packet stuffing before cooking. 😊

3. **Gravy** - Jamie Oliver is copping for this one as well. I, nor any other woman I know, has got time on Christmas Eve to muck about roasting chicken wings and vegetables, adding stock and flour, cooking it for another half hour, mashing it all up with a potato masher and then straining the whole sorry mess to make gravy. Bisto, Jamie. All you need is Bisto & boiled veg water! Oh, and a little flour and water for thickening if you like your gravy to represent gravy and not coloured water!

4. **Vegetables** - Never mind faffing round shredding sprouts and frying them with bacon and chestnuts to make them more palatable. If you don't like them don't buy and cook the darned things!! If your family only eat carrots & frozen peas that's absolutely fine!

5. **Roast potatoes** - Yes, I par boil mine & then roast them in dripping but Aunt Bessie also does the same. 😊

6. **Christmas pudding** - Forget about M&S pudding, get yourselves to New World! And if packet custard is what your family like on the wretched thing then that's fine - you do not need brandy butter / rum sauce or anything else that costs a fortune and takes 2 hours to make!

7. **Family...**

**Children** - Feed the little blighters first separately, if they only want turkey with tomato sauce – fine, leave em to it, it doesn't matter. Once they are fed, send them off to play with their Christmas presents so that YOU can enjoy your dinner in peace!

**Adults** - Anyone that can manage to get their sorry butt to your dinner table is also capable of helping to serve up, sort the kids out, clear the table, wash/dry up etc.

**And Finally...**

NO ONE and I mean **no one**, APART FROM THE COOK, IS ALLOWED TO GET TIPSY AND FALL ASLEEP BEFORE THE WASHING UP IS DONE!!!

🎄 Merry Christmas! 🎄